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ABSTRACT

This document contains 20 competency-based examinations with student and instructor manuals for food production-related occupations. For each of the examinations, the student manual contains the following: the competency, the performance objective, directions, the materials and equipment needed, a space to note time started and time finished, and the competency examination, which consists of tasks to perform. The instructor's manual includes the same materials as the student manual, with specific instructions to the examiner and a competency examination rating sheet. The 20 examinations cover the preparation of the following foods: coffees made by different methods, single eggs, cream soup, clear soup, quick bread muffins and biscuits, drop cookies, yellow cake, pie and pie crust, spaghetti sauce, fried egg, quick-cooking hot breakfast cereals, frozen asparagus, club sandwich, grilled hamburger, grilled boneless ribeye steak, and steamed rice. Additional units concern reconstituting dry onions, cutting a whole chicken into serving sizes, and providing dining room services. (KC)

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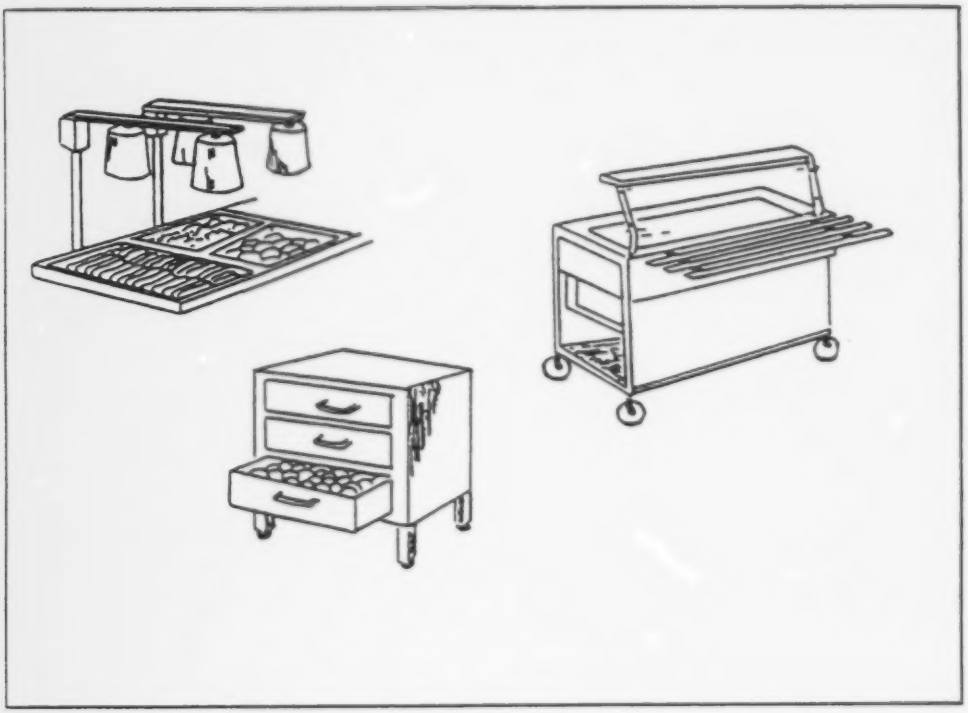
COMPETENCY EXAMS

STUDENT AND INSTRUCTOR MANUALS



FOOD PRODUCTION - RELATED OCCUPATIONS

JUNE, 1993

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Competency Exams
for
Food Production - Related Occupations

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STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF COFFEES MADE BY DIFFERENT METHODS

FOOD PRODUCTION - RELATED OCCUPATIONS

8

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #1

Competency: Preparation of Coffees Made by Different Methods.

Performance Objective: Given equipment supplies and materials, prepare coffees to test for flavor, aroma and color as made by different methods.

1) This exam consists of three tasks.

2) For each task, you will be rated on your ability to perform the skills necessary for production of the appropriate beverage.

3) The maximum time allowed for this exam is 45 minutes.

4) Prepare the beverage to equipment specifications.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pre-exam condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

1 Jar of instant coffee
Fresh coffee - pre-grind
Fresh coffee - drip grind
(All the coffees should be the same brand)

Equipment:

1 Percolator
1 Drip coffee maker

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF COFFEES MADE BY DIFFERENT METHODS

PERFORMANCE EXAM:

TASK 1 Brew the coffees, following directions on the labels.

TASK 2 Make instant coffee, following label directions.

TASK 3 Compare flavor, aroma, and color of the percolator, drip and instant coffees.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF COFFEES MADE BY DIFFERENT METHODS

FOOD PRODUCTION - RELATED OCCUPATIONS

11

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #1

Competency: Preparation of Coffees Made by Different Methods.

Performance Objective: Given equipment supplies and materials, prepare coffees to test for flavor, aroma and color as made by different methods.

1) Maximum time for exam is 45 minutes.

2) There are three tasks that the student must perform.

3) Documentation of ratings should be made on individual competency exam rating sheet.

4) Upon completion of the exam, verify that all testing materials are in your possession and that the test area has been returned to its pretest condition.

Materials Needed:

1 Jar of instant coffee
Fresh coffee - pre-grind
Fresh coffee - drip grind
(All the coffees should be the same brand)

Equipment:

1 Percolator
1 Drip coffee maker

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF COFFEES MADE BY DIFFERENT METHODS

PERFORMANCE EXAM:

TASK 1 Brew the coffees, following directions on the labels.

TASK 2 Make instant coffee, following label directions.

TASK 3 Compare flavor, aroma, and color of the percolator, drip and instant coffees.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Coffees Made by Different Methods

Performance Objective: Given equipment supplies and materials, prepare coffee to test for flavor, aroma and color as made by different methods.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared coffees according to directions on the labels.			
2. Compared flavor, aroma and color of the percolator, drip and instant coffees.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

BASIC SINGLE EGG PREPARATIONS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #2

Competency: Basic Single Egg Preparations.

Performance Objective: Given equipment and supplies, the student will perform five basic single egg preparations, within 45 minutes.

1) This exam consists of five tasks.

2) You will be rated on your ability to perform the skills necessary for the production of the five basic single egg preparations.

3) The maximum time allowed for this exam is 45 minutes.

4) Prepare the eggs using directions for each egg preparation.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Instructions for egg preparations:
- Poached
- Hard-cooked
- Fried: Sunny side up and over easy
- Scrambled

Eggs
Butter or other cooking fat
Milk
Salt and pepper
Water

Equipment:

Saute pan, skillet or griddle
Medium saucepan
Wire whisk
Bowls
Plate and fork
Measuring spoons
Slotted spoon
Spatula
Timer

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

BASIC SINGLE EGG PREPARATIONS

PERFORMANCE EXAM:

TASK 1 PREPARATION OF HARD-COOKED EGG
According to directions given.

TASK 2 PREPARATION OF POACHED EGG
According to directions given.

TASK 3 PREPARATION OF FRIED EGG, SUNNY SIDE UP
According to directions given.

TASK 4 PREPARATION OF FRIED EGG, OVER EASY
According to directions given.

TASK 5 PREPARATION OF SCRAMBLED EGG
According to directions given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

BASIC SINGLE EGG PREPARATIONS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #2

Competency: Basic Single Egg Preparations.

Performance Objective: Given equipment and supplies, the student will perform five basic single egg preparations, within 45 minutes.

1) The maximum time allowed for this exam is 45 minutes.

2) There are five tasks that the student must complete.

3) Prepare according to given recipe of formula.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the examination begins.

6) Record all ratings on the individual student competency rating.

Materials Needed:

Instructions for egg preparations:
- Poached
- Hard-cooked
- Fried: Sunny side up and over easy
- Scrambled

Eggs
Butter or other cooking fat
Milk
Salt and pepper
Water

Equipment:

Saute pan, skillet or griddle
Medium saucepan
Wire whisk
Bowls
Measuring spoons
Slotted spoon
Spatula
Timer
Plate and fork

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

BASIC SINGLE EGG PREPARATIONS

PERFORMANCE EXAM:

TASK 1 PREPARATION OF HARD-COOKED EGG
According to directions given.

TASK 2 PREPARATION OF POACHED EGG
According to directions given.

TASK 3 PREPARATION OF FRIED EGG, SUNNY SIDE UP
According to directions given.

TASK 4 PREPARATION OF FRIED EGG, OVER EASY
According to directions given.

TASK 5 PREPARATION OF SCRAMBLED EGG
According to directions given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Basic Single Egg Preparations.

Performance Objective: Given equipment and supplies, the student will perform five basic single egg preparations, within 45 minutes.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared hard-cooked egg according to directions with quality results.			
2. Prepared poached egg according to directions with quality results.			
3. Prepared fried egg, sunny side up, according to directions with quality results.			
4. Prepared fried egg, over easy, according to directions with quality results.			
5. Prepared scrambled egg, according to directions with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF CREAM SOUP

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #3

Competency: Preparation of Cream Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a cream soup employing the skills needed for production of a roux, within one hour.

1) This exam consists of one task.

2) You will be rated on your ability to perform the skills necessary for the production of the cream soup.

3) The maximum time allowed for this exam is 1 hour.

4) Prepare the crean soup using the recipe given.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials:

Cream soup recipe
Ingredients called for in recipe

Equipment:

Measurement Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Steam-Jacketed Kettle or Double Boiler
Preparation Equipment: (according to recipe)
- Cutting board
- Knives
- Vegetable Peeler
- Grater

Saute pan or skillet for roux preparation
Wire whisk
Muffin pans or loaf pan
Ladle
Soup bowl and spoon

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CREAM SOUP

PERFORMANCE EXAM:

TASK 1 PREPARATION OF CREAM SOUP
According to recipe or formula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF CREAM SOUP

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #3

Competency: Preparation of Cream Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a cream soup employing the skills needed for production of a roux, within one hour.

1) The maximum time allowed for this exam is 1 hour.

2) There is one task that the student must complete.

3) Prepare according to given recipe of formula.

4) Upon completion of the exam, verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the exam begins.

6) Record all ratings on the individual student competency rating sheet.

Equipment:

Measuring Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Steam-jacketed kettle or double boiler
Preparation Equipment: (according to recipe)
- Cutting Board
- Knives
- Vegetable peeler
- Grater

Saute pan or skillet for roux preparation
Wire whisk
Ladle
Soup bowl and spoon

Materials:

Cream Soup Recipe
Ingredients called for in recipe

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CREAM SOUP

PERFORMANCE EXAM:

TASK 1 PREPARATION OF CREAM SOUP
According to recipe given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Cream Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a cream soup employing the skills needed for production of a roux, within one hour.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared cream soup according to recipe specifications with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF CLEAR SOUP

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #4

Competency: Preparation of Clear Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a clear soup, employing the skills needed for clarifying a soup, within one hour.

1) This exam consists of one task.

2) You will be rated on your ability to perform the skills necessary for the production of the clear soup.

3) The maximum time allowed for this exam is 1 hour.

4) Prepare the clear soup using the recipe given.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials:

Clear soup recipe
Ingredients called for in recipe
Eggs, for Clarifying Soup

Equipment:

Measurement Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Stock pot, steam-jacketed kettle or braising pan
Preparation Equipment:
- Cutting board
- Knives
- Vegetable Peeler
- Grater

Large soup for stirring
Ladle
Soup bowl and spoon

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CLEAR SOUP

PERFORMANCE EXAM:

TASK 1: PREPARATION OF CLEAR SOUP
According to recipe or formula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF CLEAR SOUP

FOOD PRODUCTION - RELATED OCCUPATIONS

PERFORMANCE EXAMINATION #4

Competency: Preparation of Clear Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a clear soup, employing the skills needed for clarifying a soup, within 1 hour.

1) The maximum time allowed for this exam is 1 hour.

2) There is one task that the student must complete.

3) Prepare according to given recipe of formula.

4) Upon completion of the exam, verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the exam begins.

6) Record all ratings on the individual student competency rating sheet.

Equipment:

Measuring Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Stock pot, steam-jacketed kettle or braising pan
Preparation Equipment:
- Cutting Board
- Knives
- Vegetable peeler
- Grater
- Large spoon for stirring
- Ladle
- Soup bowl and spoon

Materials:

Clear Soup Recipe
Ingredients called for in recipe
Eggs for clarifying soup

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CLEAR SOUP

PERFORMANCE EXAM:

TASK 1 PREPARATION OF CLEAR SOUP
According to recipe given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Clear Soup.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a clear soup, employing the skills needed for clarifying a soup, within one hour.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared clear soup according to recipe specifications with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK BREAD

(MUFFIN METHOD)

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #5

Competency: Preparation of Quick Bread (Muffin Method).

Performance Objective: Given recipe, equipment and supplies, the student will prepare a quick bread recipe using the muffin method to be completed within one hour.

1) This exam consists of one task.

2) You will be rated on your ability to perform the skills necessary for the production of this quick bread using the muffin method.

3) The maximum time allowed for this exam is 1 hour.

4) Prepare the quick bread using the recipe or formula given.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials:

Quick bread recipe for formula
Ingredients called for in recipe
Cooking spray

Equipment:

Measurement Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber Scraper
Muffin pans or loaf pan
Oven

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF QUICK BREAD (MUFFIN METHOD)

PERFORMANCE EXAM:

TASK 1: PREPARATION OF QUICK BREAD
According to recipe or formula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK BREAD

(MUFFIN METHOD)

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #5

Competency: Preparation of Quick Bread (Muffin Method).

Performance Objective: Given recipe, equipment and supplies, the student will prepare a quick bread recipe using the muffin method to be completed within one hour.

1) The maximum time allowed for this exam is 1 hour.

2) There is one task that the student must complete.

3) Prepare according to given recipe or formula.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the exam begins.

6) Record all ratings on the individual student competency rating sheet.

Equipment:

Measuring Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber scraper
Muffin pans or loaf pan
Oven

Materials:

Quick bread recipe
Ingredients called for in recipe
Cooking spray

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF QUICK BREAD (MUFFIN METHOD)

PERFORMANCE EXAM:

TASK 1: PREPARATION OF QUICK BREAD
According to recipe or formula given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Quick Bread (Muffin Method).

Performance Objective: Given recipe, equipment and supplies, the student will prepare a quick bread recipe using the muffin method to be completed within one hour.

STUDENT _____ **Competency Mastered YES** ____ **NO** ____

EXAMINER _____ **Date of Rating** _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared quick bread according to recipe or formula specifications with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK BREAD

(BISCUIT METHOD)

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #6

Competency: Preparation of Quick Bread (Biscuit Method).

Performance Objective: Given recipe equipment and supplies, the student will prepare a commercial biscuit using the biscuit method within 45 minutes.

1) This exam consists of one task.

2) You will be rated on your ability to perform the skills necessary for the production of this quick bread using the biscuit method.

3) The maximum time allowed for this exam is 45 minutes.

4) Prepare the biscuits using the recipe or formula given.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Biscuit recipe or formula
Ingredients listed in biscuit recipe
Pan liner

Equipment:

Measurement Equipment:
- Baker's scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber scraper
Rolling pin or commercial sheeter
Biscuit cutter
Bun pan
Oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF QUICK BREAD USING THE BISCUIT METHOD

PERFORMANCE EXAM: Given recipe equipment and supplies, the student will prepare a commercial biscuit using the biscuit method within 45 minutes.

TASK 1 PREPARATION OF BISCUIT
According to recipe or formula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK BREAD

(BISCUIT METHOD)

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #6

Competency: Preparation of Quick Bread (Biscuit Method).

Performance Objective: Given recipe equipment and supplies, the student will prepare a commercial biscuit using the biscuit method within 45 minutes.

1) The maximum time allowed for this exam is 45 minutes.

2) There is one task that the student must complete.

3) Prepare according to given recipe or formula.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any question before the examination begins.

6) Record all ratings on the individual student competency rating sheet.

Materials Needed:

Biscuit recipe or formula
Ingredients listed in biscuit recipe
Pan liner

Equipment:

Measurement Equipment:
- Baker's Scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber scraper
Rolling pin or commercial sheeter
Biscuit cutter
Bun pan
Oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF QUICK BREAD USING THE BISCUIT METHOD

PERFORMANCE EXAM: Given recipe equipment and supplies, the student will prepare a commercial biscuit using the biscuit method within 45 minutes.

TASK 1 PREPARATION OF BISCUIT
According to recipe or formula given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Quick Bread (Biscuit Method).

Performance Objective: Given recipe equipment and supplies, the student will prepare a commercial biscuit using the biscuit method within 45 minutes.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Prepared biscuits according to recipe of formula specifications with quality results.			

Comments:

;TUDENT MANUAL

:ETENCY EXAMINATION

COMPETENCY:

:RATION OF DROP COOKIES

:DUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #7

Competency: Preparation of Drop Cookies.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a drop cookie recipe according to recipe or formula specifications.

1) This exam consists of one tasks.

2) You will be rated on your ability to perform the skills necessary for the production of drop cookie recipe.

3) The maximum time allowed for this exam is 1 hour and 30 minutes.

4) Prepare the drop cookie recipe or formula given checking carefully for variations noted.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Drop cookie recipe or formula
Ingredients called for in recipe
Cooking spray

Equipment:

Measurement Equipment
- Baker's Scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber Scraper
Cookie sheet and parchment paper liners
Conventional oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF DROP COOKIES

PERFORMANCE EXAM:

TASK 1 PREPARATION OF DROP COOKIES.
According to recipe or for mula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF DROP COOKIES

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #7

Competency: Preparation of Drop Cookies.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a drop cookie recipe according to recipe or formula specifications.

1) The maximum time allowed for this exam is 1 hours and 30 minutes.

2) There is one tasks that the student must complete.

3) Prepare according to given recipe or formula.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the examination begins.

6) Record all ratings on the individual student competency rating.

Materials Needed:

Drop cookie recipe or formula
Ingredients called for in recipe
Cooking spray

Equipment:

Measurement Equipment
- Baker's Scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber Scraper
Cookie sheet and parchment paper liners
Conventional oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF DROP COOKIES

PERFORMANCE EXAM:

TASK 1 PREPARATION OF DROP COOKIES.
According to recipe or formula given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Drop Cookies.

Performance Objective: Given recipe, equipment and supplies, the student will prepare a drop cookie recipe according to recipe or formula specifications.

STUDENT _____ **Competency Mastered YES** ____ **NO** ____

EXAMINER _____ **Date of Rating** _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Preparation of drop cookies according to recipe or formula specifications with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF A YELLOW CAKE

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #8

Competency: Preparation of a Yellow Cake.

Performance Objective: Given recipe, equipment and supplies, the student will prepare yellow cake according to recipe or formula specifications.

1) This exam consists of five tasks.

2) You will be rated on your ability to perform the skills necessary for the production of the cake recipe.

3) The maximum time allowed for this exam is 1 hour and 30 minutes.

4) Prepare the cake recipe or formula given checking carefully for variations noted.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Cake recipe or formula

Ingredients:

All purpose flour	Shortening
Sugar	Eggs
Non-fat dry milk	Vanilla
Baking powder	Water
Salt	

Equipment:

Measurement Equipment:

- Baker's Scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

Commercial mixer with attachments
Rubber Scraper
Cake pans appropriate to recipe
Conventional oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF A YELLOW CAKE

PERFORMANCE EXAM:

TASK 1 Blend dry ingredients 5 minutes at low speed.

TASK 2 Add shortening, eggs and half the water to dry ingredients, blend on low speed and beat on light speed 5 minutes.

TASK 3 Add remaining water and beat 2 minutes.

TASK 4 Pour batter into greased baking pan.

TASK 5 Bake at 360^0F about 35 minutes until done.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF A YELLOW CAKE

FOOD PRODUCTION - RELATED OCCUPATIONS

Commercial mixer with attachments
Rubber Scraper
Cake pans appropriate to recipe
Conventional oven

Time started:_____
Time finished:_____

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #8

Competency: Preparation of a Yellow Cake.

Performance Objective: Given recipe, equipment and supplies, the student will prepare yellow cake according to recipe or formula specifications.

1) The maximum time allowed for this exam is 1 hours and 30 minutes.

2) There are five tasks that the student must complete.

3) Prepare the spaghetti sauce recipe or formula given checking carefully for variations noted.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the examination begins.

6) Record all ratings on the individual student competency rating.

Materials Needed:

Cake recipe or formula

Ingredients:

All purpose flour	Shortening
Sugar	Eggs
Non-fat dry milk	Vanilla
Baking powder	Water
Salt	

Equipment:

Measurement Equipment:

- Baker's Scale or other scale
- Ounce scale
- Dry and liquid measuring cups
- Measuring spoons

COMPETENCY EXAMINATION

PREPARATION OF A YELLOW CAKE

PERFORMANCE EXAM:

TASK 1 Blend dry ingredients 5 minutes at low speed.

TASK 2 Add shortening, eggs and half the water to dry ingredients, blend on low speed and beat on light speed 5 minutes.

TASK 3 Add remaining water and beat 2 minutes.

TASK 4 Pour batter into greased baking pan.

TASK 5 Bake at 360°F about 35 minutes until done.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of a Yellow Cake.

Performance Objective: Given recipe, equipment and supplies, the student will prepare yellow cake according to recipe or formula specifications.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Ingredients were properly mixed and blended.			
2. Oven was heated at proper temperature.			
3. Cake was baked for appropriate time.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF PIE AND PIE CRUST

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #9

Competency: Preparation of Pie and Pie Crust

Performance Objective: Given equipment and supplies, the student will prepare a pie and pie crust to be completed in 1 and a half hours.

1) This exam consists of one tasks.

2) You will be rated on your ability to perform the skills necessary for the production of pie and pie crust.

3) The maximum time allowed for this exam is 1 and a half hours.

4) Prepare the pie and pie crust according to the recipe or formula given checking carefully for variations noted.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Pie and Pie Crust Recipe or Formula
Ingredients Called For In Recipe

Equipment:

Measurement Equipment:	Commerical Mixer With Attachments
Baker's Scale Or Other Scale	Rubber Scraper
Ounce Scale	Pastry Blender
Dry And Liquid Measuring Cups	Bowls
Measuring Spoons	Pie Pan Appropriate to Recipe
	Convential Oven

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF PIE AND PIE CRUST

PERFORMANCE EXAM:

TASK 1 PREPARATION OF PIE AND PIE CRUST.
According to recipe or formula given.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF PIE AND PIE CRUST

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #9

Competency: Preparation of Pie and Pie Crust.

Performance Objective: Given equipment and supplies, the student will prekpare a pie and pie crust within 1 and a half hours.

1) The maximum time allowed for this exam is 45 minutes.

2) There are five tasks that the student must complete.

3) Prepare according to given recipe of formula.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the examination begins.

6) Record all ratings on the individual student competency rating.

Materials Needed:

Instructions for egg preparations:
- Poached
- Hard-cooked
- Fried: Sunny side up and over easy
- Scrambled

Eggs
Butter or other cooking fat
Milk
Salt and pepper
Water

Equipment:

Saute pan, skillet or griddle
Medium saucepan
Wire whisk
Bowls
Measuring spoons
Slotted spoon
Spatula
Timer
Plate and fork

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF PIE AND PIE CRUST

PERFORMANCE EXAM:

TASK 1 PREPARATION OF PIE AND PIE CRUST.
According to recipe or formula given.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Pie and Pie Crust.

Performance Objective: Given recipe, equipment and supplies, the student will prepare pie and pie crust according to recipe or formula specifications.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Preparation of pie and pie crust according to recipe or formula specifications with quality results.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF SPAGHETTI SAUCE

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #10

Competency: Preparation of Spaghetti Sauce.

Performance Objective: Given equipment and supplies, the student will prepare a spaghetti sauce , according to recipe or formula specification.

1) This exam consists of five tasks.

2) You will be rated on your ability to perform the skills necessary for the production of the spaghetti sauce.

3) The maximum time allowed for this exam is 2 hours and 30 minutes.

4) Prepare the spaghetti sauce according to the recipe or formula given checking carefully for variations noted.

5) Upon completion of the exam, the lab, all materials, and equipment must be returned to its pretest condition and checked by the examiner before you are given permission to leave the exam area.

6) Notify the examiner when you have completed the clean-up.

Materials Needed:

Margarine	# 2 1/2 can tomato puree
Onions	Sugar
Celery	Bouillon cubes
Carrots	Water
Garlic	Bay leaf
Thyme	Oregano
Salt	Hamburger

Equipment:

Appropriate pans and pots
Knives
Chopping block
Mixing spoons

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF SPAGHETTI SAUCE

PERFORMANCE EXAM:

TASK 1	Chop vegetables finely - saute in margarine until soft but not brown.
TASK 2	Drain - put in large pot.
TASK 3	Chop garlic - mix all ingredients in pot and bring to a boil
TASK 4	Brown hamburger in frying pan, breaking up the chunks. Add to sauce.
TASK 5	Simmer for 2 hours, adding water if sauce gets too thick.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF SPAGHETTI SAUCE

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #10

Competency: Preparation of Spaghetti Sauce.

Performance Objective: Given equipment and supplies, the student will prepare a spaghetti sauce , according to recipe or formula specification.

1) The maximum time allowed for this exam is 2 hours and 30 minutes.

2) There are five tasks that the student must complete.

3) Prepare the spaghetti sauce recipe or formula given checking carefully for variations noted.

4) Upon completion of the exam verify that all materials and equipment have been returned to pretest condition.

5) Clarify any questions before the examination begins.

6) Record all ratings on the individual student competency rating.

Materials Needed:

Margarine	# 2 1/2 can tomato puree
Onions	Sugar
Celery	Bouillon cubes
Carrots	Water
Garlic	Bay leaf
Thyme	Oregano
Salt	Hamburger

Equipment:

Appropriate pans and pots
Knives
Chopping block
Mixing spoons

Time started:_____
Time finished:_____

COMPETENCY EXAMINATION

PREPARATION OF SPAGHETTI SAUCE

PERFORMANCE EXAM:

TASK 1	Chop vegetables finely - saute in margarine until soft but not brown.
TASK 2	Drain - put in large pot.
TASK 3	Chop garlic - mix all ingredients in pot and bring to a boil
TASK 4	Brown hamburger in frying pan, breaking up the chunks. Add to sauce.
TASK 5	Simmer for 2 hours, adding water if sauce gets too thick.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Spaghetti Sauce.

Performance Objective: Given equipment and supplies, the student will prepare a spaghetti sauce , according to recipe or formula specification.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Vegetables were properly chopped.			
2. Vegetables were properly sauted in margarine.			
3. Ingredients were appropriately mixed.			
4. Hamburger was browned and not chunky.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF FRIED EGG

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #11

Competency: Proper Preparation of Fried Eggs to Order.

Performance Objective: Given a kitchen laboratory setting, appropriate classroom instructions, materials and tools, the student will demonstrate the proper method of preparing fried eggs to order (over easy eggs). This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

1) There are five tasks the student must perform.

2) For each task you will be evaluated on your ability to perform skills necessary to prepare eggs to order.

3) The maximum time allowed is 45 minutes.

4) Upon completion of the exam, return work area to its pre-exam status and return exam materials to examiner.

Facility:

Kitchen Laboratory Setting

Equipment/Materials/Tools:

Commercial kitchen grill	2 eggs
Small bowl for eggs	Shortening
Spatula	Plate for serving eggs

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF EGGS TO ORDER

PERFORMANCE EXAM:

TASK 1 Eggs removed from refrigerator 30 minutes prior to use.

TASK 2 Grill heated to proper temperature.

TASK 3 Break eggs into bowl.

TASK 4 Grill lightly greased.

TASK 5 Cook eggs to order (over easy).

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF FRIED EGG

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #11

Competency: Proper Preparation of Fried Eggs to Order.

Performance Objective: Given a kitchen laboratory setting, appropriate classroom instructions, materials and tools, the student will demonstrate the proper method of preparing fried eggs to order (over easy eggs). This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

1) The maximum time allowed for the exam is 45 minutes.

2) There are five tasks the student must perform.
   a. Remove eggs from refrigerator 30 minutes prior to use.
   b. Heat grill to proper temperature (325^{0}F).
   c. Break eggs into bowl (not breaking yolks).
   d. Grease grill lightly.
   e. Cook eggs over easy.

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam verify that all test materials are in your possession and the exam area has been returned to it pre-exam condition.

Facility:

Kitchen Laboratory Setting

Equipment/Materials/Tools:

Commercial kitchen grill	2 eggs
Small bowl for eggs	Shortening
Spatula	Plate for serving eggs

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF EGGS TO ORDER

PERFORMANCE EXAM:

TASK 1 Eggs removed from refrigerator 30 minutes prior to use.

TASK 2 Grill heated to proper temperature.

TASK 3 Break eggs into bowl.

TASK 4 Grill lightly greased.

TASK 5 Cook eggs to order (over easy).

COMPETENCY EXAMINATION RATING SHEET

Competency: Proper Preparation of Fried Eggs to Order.

Performance Objective: Given a kitchen laboratory setting, appropriate classroom instructions, materials and tools, the student will demonstrate the proper method of preparing fried eggs to order (over easy eggs). This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Eggs were removed from refrigerator 30 minutes prior to use (for uniform cooking and prevent yolks from breaking.			
2. Grill was heated to proper temperature (325^{0}F).			
3. Eggs were broken into small bowl.			
4. Grill was lightly greased.			
5. Eggs were cooked over easy and whites were firm/yolks soft.			
6. Observed sanitation and safety procedures.			
7. Competency was completed in the time allowed.			
8. Demonstrated knowledge required for preforming competency.			
9. Item was palatable.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK-COOKING HOT BREAKFAST CEREALS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #12

Competency: Preparation of Quick-Cooking Hot Breakfast Cereals.

Performance Objective: Given a kitchen laboratory setting and using math skills (weights and measures), reading comprehension skills (following manufacturers directions), the student will demonstrate the proper method for preparing quick-cooking hot breakfast cereals (rolled oats). This item will be judged as to palatability, achieving 100% mastery based on criteria established by product manufacturer.

1) There are three tasks the student must perform.

2) For each task you will be evaluated on your ability to perform skills necessary to prepare quick-cooking hot breakfast cereals.

3) The maximum time allowed is 30 minutes.

4) Upon completion of the exam, return work area to its pre-exam status and return exam materials to examiner.

Facility:

Kitchen Laboratory Setting

Equipment/materials/Tools:

Stove	Salt (if not included in package)
Pot Holder	2 spoons
Rolled oats	Water
Sauce pan	Measuring spoon set
Cereal bowl	Measuring cup
Scale for weighing	

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF QUICK-COOKING HOT BREAKFAST CEREALS

PERFORMANCE EXAM:

TASK 1 Weigh and/or measure all ingredients.

TASK 2 Follow manufactures directions.

TASK 3 Serve finished product to examiner.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF QUICK-COOKING HOT BREAKFAST CEREALS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #12

Competency: Preparation of Quick-Cooking Hot Breakfast Cereals.

Performance Objective: Given a kitchen laboratory setting and using math skills (weights and measures), reading comprehension skills (following manufacturers directions), the student will demonstrate the proper method for preparing quick-cooking hot breakfast cereals (rolled oats). This item will be judged as to palatability, achieving 100% mastery based on criteria established by product manufacturer.

1) There are three tasks the student must perform.

2) Documentation of rating should be made on individual competency rating sheet.

3) The maximum time allowed for the exam is 30 minutes.

4) Upon completion of the exam, verify that all testing materials are in your possession and that the test area has been returned to its pre-exam condition.

Facility:

Kitchen Laboratory Setting

Equipment/Materials/Tools:

Stove	Salt (if not included in package)
Pot Holder	2 spoons
Rolled oats	Water
Sauce pan	Measuring spoon set
Cereal bowl	Measuring cup
Scale for weighing	

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF QUICK-COOKING HOT BREAKFAST CEREALS

PERFORMANCE EXAM:

TASK 1 Weigh and/or measure all ingredients.

TASK 2 Follow manufactures directions.

TASK 3 Serve finished product to examiner.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Quick-Cooking Hot Breakfast Cereals.

Performance Objective: Given a kitchen laboratory setting and using math skills (weights and measures), reading comprehension skills (following manufacturers directions), the student will demonstrate the proper method for preparing quick-cooking hot breakfast cereals (rolled oats). This item will be judged as to palatability, achieving 100% mastery based on criteria established by product manufacturer.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. All ingredients were weighed or measured.			
2. Manufactures directions were followed.			
3. Observed sanitation and safety procedures.			
4. Demonstrated knowledge required for performing competency.			
5. Item was palatable.			
6. Competency was completed in time allowed.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF FROZEN ASPARAGUS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #13

Competency: Preparation of Frozen Asparagus.

Performance Objective: Given a kitchen laboratory setting, using math skills (weights and measures) sanitation and safety procedures, the student will demonstrate the proper method of preparing frozen asparagus. Achieving 100% mastery on the performance exam.

1) There are eight tasks the student must perform.

2) For each task you will be evaluated on your ability to perform the skills necessary to properly prepared frozen asparagus.

3) Maximum time allowed for the exam is 30 minutes.

4) Upon completion of the exam, return work area to its pre-exam status and return exam booklet to examiner.

Facility:

Kitchen Laboratory Setting

Equipment:

Wire Basket
Stock Pot with Lid
Stove
Pot Holders

Materials:

Asparagus
Butter/Margarine
Salt

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF FROZEN ASPARAGUS

PERFORMANCE EXAM:

TASK 1 Measure water and seasoning.

TASK 2 Prepare Vegetable for Cooking.

TASK 3 Cook Vegetable for required time.

TASK 4 Drain Vegetable.

TASK 5 Add melted butter or margarine.

TASK 6 Garnish.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF FROZEN ASPARAGUS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #13

Competency: Preparation of Frozen Asparagus

Performance Objective: Given a kitchen laboratory setting, using math skills (weighs and measures), the student will demonstrate the proper method of preparing frozen asparagus, achieving 100% mastery on the performance exam based on criteria established by commercial restaurants.

1) There are eight tasks the student must perform.

2) For each task you will be evaluated on your ability to perform skills necessary to properly prepare frozen asparagus.

3) The maximum time allowed for the exam is 30 minutes.

4) Upon completion of exam, return work area to it's pretest status and return exam material to examiner.

Facility:

Kitchen Laboratory Setting

Equipment:

Wire basket
Stock Pot With Lid
Stove
Pot Holders

Materials:

Asparagus
Water
Butter/Margarine
Salt

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF FROZEN ASPARAGUS

PERFORMANCE EXAM:

TASK 1 Measure water and seasoning.

TASK 2 Prepare Vegetable for Cooking.

TASK 3 Cook Vegetable for required time.

TASK 4 Drain Vegetable.

TASK 5 Add melted butter or margarine.

TASK 6 Garnish.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Frozen Asparagus

Performance Objective: Given a kitchen laboratory setting, using math skills (Weights and measures), the student will demonstrate the proper method of preparing frozen asparagus, achieving 100% mastery performance exam based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. All items were weighed or measured.			
2. To prevent the asparagus from breaking up, a wire basket was used.			
3. Observed all sanitation and safety procedures.			
4. Vegetables were cooked in the prescribed amount of water to ensure the maximum amounts of nutrients were retained.			
5. Item was cooked to the proper consistency with seasonings (until just tender).			
6. Competency was completed in the time allowed.			
7. Demonstrated knowledge required for performing competency.			
8. Item was palatable and appealing.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF A CLUB SANDWICH

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #14

Competency: Prepare a Club Sandwich.

Performance Objective: Given a foods laboratory, using science knowledge of foodborne illness, and math skills (weights and measures). The student will prepare a ham turkey club sandwich. This item will be judged as to palatability and aesthetic appeal, achieving 85% mastery based on criteria established by commercial restaurants.

1) There are four tasks the student must perform.

2) For each task you will be evaluated on your ability to perform skills necessary to prepare a club sandwich.

3) The maximum time allowed for the exam is 45 minutes.

4) Upon completion of the exam, return work area to it's pre-exam status and return test material to examiner.

Facility:

Foods Laboratory Setting

Equipment/Materials and Tools Needed:

Turkey	Ham	Bread (for toast)
Knife	Plate	Scale
Pickles	Toaster	Toothpicks
Lettuce	Tomato	Mayonnaise
Measuring spoons		

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CLUB SANDWICH

PERFORMANCE EXAM:

TASK 1 Weigh and measure all ingredients.

TASK 2 Prepare salad material.

TASK 3 Prepare toast.

TASK 4 Prepare club sandwich.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF A CLUB SANDWICH

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #14

Competency: Preparation of Club Sandwich.

Performance Objective: Given a foods laboratory, using science knowledge of foodborne illness, and math skills (weights and measures). The student prepare a ham turkey club sandwich. This item will be judged as to palatability and aesthetic appeal, achieving 85% mastery based on criteria established by commercial restaurants.

1) The maximum time allowed for the exam is 45 minutes.

2) There are four task that the student must perform.

   a. weigh and measure all ingredients
   b. prepare salad materials
   c. Prepare toast
   d. Prepare club sandwich

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam verify that all testing materials are in your possession and that the test area has been returned to its pretest condition.

Facility:

Foods Laboratory Setting

Equipment/Materials and Tools Needed:

Turkey	Ham	Bread (for toast)
Knife	Plate	Scale
Pickles	Toaster	Toothpicks
Lettuce	Tomato	Mayonnaise
Measuring spoons		

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF CLUB SANDWICH

PERFORMANCE EXAM:

TASK 1 Weigh and measure all ingredients.

TASK 2 Prepare salad material.

TASK 3 Prepare toast.

TASK 4 Prepare club sandwich.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Club Sandwich.

Performance Objective: Given a foods laboratory, using science knowledge of foodborne illness, and math skills (weights and measures). The student will prepare a ham turkey club sandwich. This item will be judged as to palatability and aesthetic appeal, achieving 85% mastery based on criteria established by commercial restaurants.

STUDENT _____ **Competency Mastered YES** ____ **NO** ____

EXAMINER _____ **Date of Rating** _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Ingredients were weighted or measured.			
2. Salad material was properly washed and sliced (except lettuce which should not be cut with knife).			
3. Bread was properly toasted (not too light or too dark).			
4. Observed all sanitation and safety procedures.			
5. Competency was completed in the time allowed.			
6. Demonstrated knowledge required for performing competency.			
7. Item was palatable and appealing.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF GRILLED HAMBURGER

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #15

Competency: Preparation of Grilled Hamburger.

Performance Objective: Given a kitchen laboratory setting, appropriate equipment and materials, the student will demonstrate the proper method of preparing a grilled hamburger. This item will be judged as to palatability, achieving 100% mastery on the performance exam based on criteria established by commercial restaurants.

1) Maximum time allowed is 15 minutes.

2) There are five tasks the student must perform.

3) For each task you will be evaluated on your ability perform skills necessary to prepare grilled hamburgers.

4) Upon completion of the exam, return work area to its pretest status and return test materials to examiner.

Facility:

Kitchen Laboratory Setting

Equipment:

Grill
Serving plate

Materials:

Hamburger bun (split)
Spatula

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF GRILLED HAMBURGER

PERFORMANCE EXAM:

TASK 1 Heat grill to proper temperature.

TASK 2 Grill hamburger until done (turning once).

TASK 3 Heat bun.

TASK 4 Place hamburger on hot bun.

TASK 5 Serve to examiner.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF GRILLED HAMBURGER

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #15

Competency: Preparation of Grilled Hamburger.

Performance Objective: Given a kitchen laboratory setting, appropriate equipment and materials, the student will demonstrate the proper method of preparing a grilled hamburger. This item will be judged as to palatability, achieving 100% mastery on the performance exam based on criteria established by commercial restaurants.

1) The maximum time allowed for the exam is 15 minutes.

2) There are five tasks the student must perform.

   a. heat grill to proper temperature (approximately 350^0F).
   b. grill hamburger until done (turning once).
   c. heat bun.
   d. place item on bun.
   e. Serve to examiner.

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam, verify that all testing materials are in your possession and that the test area has been returned to its pre-test condition.

Facility:

Kitchen Laboratory Setting

Equipment/Materials:

Grill	Hamburger bun (split)
Serving plate	Spatula

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF GRILLED HAMBURGER

PERFORMANCE EXAM:

TASK 1 Heat grill to proper temperature.

TASK 2 Grill hamburger until done (turning once).

TASK 3 Heat bun.

TASK 4 Place hamburger on hot bun.

TASK 5 Serve to examiner.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Grilled Hamburger.

Performance Objective: Given a kitchen laboratory setting, appropriate equipment and materials, the student will demonstrate the proper method of preparing a grilled hamburger. This item will be judged as to palatability, achieving 100% mastery on the performance exam based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Grill was heated to proper temperature approximately 350 degree.			
2. Item was grilled until done turning only once (about 3 1/2 minutes to each side).			
3. Bum was heated.			
4. Item was served to examiner.			
5. Item was palatable.			
6. Observed sanitation and safety procedures.			
7. Demonstrated knowledge required for performing competency.			
8. Competency was completed in time allowed.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF GRILLED BONELESS

RIBEYE STEAK

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #16

Competency: Preparation of Grilled Boneless Ribeye Steak.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of grilling a boneless ribeye steak (medium well). This item will be judged as to palatability, achieving 90% mastery based on criteria established by commercial restaurants.

1) Maximum time allowed is 30 minutes.

2) There are two tasks the student must perform.

3) For each task you will be evaluated on your ability perform skills necessary to prepare a grilled steak.

4) Upon completion of the exam, return work area to its pre-exam status and return exam booklet to examiner.

Facility:

Kitchen Laboratory Setting

Equipment:

Electric/gas grill
Serving fork or tongs

Materials:

Boneless ribeye steak
Shortening

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF GRILLED BONELESS RIBEYE STEAK

PERFORMANCE EXAM:

TASK 1 Prepare grill.

TASK 2 Prepare a medium done boneless ribeye steak.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF GRILLED BONELESS RIBEYE STEAK

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #16

Competency: Preparation of Grilled Boneless Ribeye Steak.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of grilling a boneless ribeye steak (medium well). This item will be judged as to palatability, achieving 90% mastery based on criteria established by commercial restaurants.

1) The maximum time allowed for the exam is 30 minutes.

2) There are 2 tasks the student must perform.

3) For each task you will be evaluated on your ability to perform skills necessary to prepare a grilled steak.

4) Upon completion of exam, verify that all testing materials are in your possession and that the exam area has been returned to its pre-exam condition.

Facility:

Kitchen Laboratory Setting

Equipment:

Electric/gas grill
Serving fork or tongs

Materials:

Boneless ribeye steak
Shortening

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF GRILLED BONELESS RIBEYE STEAK

PERFORMANCE EXAM:

TASK 1 Prepare grill.

TASK 2 Prepare a medium done boneless ribeye steak.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Grilled Boneless Ribeye Steak.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of grilling a boneless ribeye steak (medium well). This item will be judged as to palatability, achieving 90% mastery based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Grill was preheated.			
2. Grill was lightly greased.			
3. Observed sanitation and safety procedures.			
4. Demonstrated knowledge required for performing competency.			
5. Able to determine doneness of meat.			
6. Item was palatable.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

RECONSTITUTION OF DRY ONIONS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #17

Competency: Reconstitution of Dry Onions for Use as Raw Onions.

Performance Objective: Given a kitchen laboratory setting, classroom instructions, supplies and materials, the student will demonstrate the proper procedure for reconstituting dry onions for use as raw onions in accordance with manufactures specifications. Achieving 100% mastery on the performance exam.

1) There are three tasks the student must perform.

   a. Weigh and measure all ingredients
   b. Use proper water temperature
   c. Reconstitute dry onions for use as raw onions.

2) The maximum time allowed for the exam is 45 minutes.

3) For each task you will be evaluated on your ability perform skills necessary to reconstitute dry onions for use as raw onions.

4) Upon completion of the exam, return work area to its pretest status and return exam booklet to examiner.

Facility:

Kitchen Laboratory Setting

Equipment/Materials/Tools

Plastic container
Dry onion (3 oz.)
Thermometer
Spoon
Water (proper temperature)
Measuring cup

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

RECONSTITUTION OF DRY ONIONS FOR USE AS RAW ONION

PERFORMANCE EXAM:

TASK 1 Measure all ingredients.

TASK 2 Use proper water temperature.

TASK 3 Reconstitute dry onions for use as raw onions.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

RECONSTITUTION OF DRY ONIONS

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #17

Competency: Reconstitution of Dry Onions for Use as Raw Onions.

Performance Objective: Given a kitchen laboratory setting, classroom instructions, supplies and materials, the student will demonstrate the proper procedure for reconstituting dry onions for use as raw onions in accordance with manufactures specifications. Achieving 100% mastery on the performance exam.

1) The maximum time allowed for the exam is 45 minutes.

2) There are three tasks the student must perform.

   a. Weigh and measure all ingredients
   b. Use proper water temperature
   c. Reconstitute dry onions for use as raw onions.

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam, verify that all testing materials are in your possession and that the exam area has been returned to its pre-exam condition.

Facility:

Kitchen Laboratory Setting

Equipment/Materials/Tools

Plastic container
Dry onion (3 oz.)
Thermometer
Spoon
Water (proper temperature)
Measuring cup

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

RECONSTITUTION OF DRY ONIONS FOR USE AS RAW ONION

PERFORMANCE EXAM:

TASK 1 Measure all ingredients.

TASK 2 Use proper water temperature.

TASK 3 Reconstitute dry onions for use as raw onions.

COMPETENCY EXAMINATION RATING SHEET

Competency: Reconstitution of Dry Onions for Use as Raw Onions.

Performance Objective: Given a kitchen laboratory setting, classroom instructions, supplies and materials, the student will demonstrate the proper procedure for reconstituting dry onions for use as raw onions in accordance with manufactures specifications. Achieving 100% mastery on the performance exam.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. All ingredients measured.			
2. Proper water temperature.			
3. Reconstituted dry onions for use as raw onions.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF STEAMED RICE

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #18

Competency: Preparation of Steamed Rice.

Performance Objective: Given a kitchen laboratory setting, appropriate materials and equipment, the student will demonstrate the proper method of preparing steamed rice. This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

1) Maximum time allowed is 45 minutes.

2) There are four tasks the student must perform.

3) For each task you will be evaluated on your ability perform skills necessary to properly prepare steamed rice.

4) Upon completion of the exam, return work area to its pre-exam status and return exam booklet to examiner.

Facility:

Kitchen Laboratory Setting

Equipment/Materials:

Rice	Water
Salad oil	Stove
Pot with cover	Salt
Pot holders	Plate or bowl for serving with fork
Spoon for stirring	

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF STEAMED RICE

PERFORMANCE EXAM:

TASK 1 Gather in ingredients, materials and tools.

TASK 2 Combine ingredients and bring to boil, stirring occasionally.

TASK 3 Cover and simmer till done.

TASK 4 Remove from heat and serve to examiner.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PREPARATION OF STEAMED RICE

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #18

Competency: Preparation of Steamed Rice.

Performance Objective: Given a kitchen laboratory setting, appropriate materials and equipment, the student will demonstrate the proper method of preparing steamed rice. This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

1) The maximum time allowed for the exam is 45 minutes.

2) There are four tasks the student must perform.

   a. gather all ingredients, tools, materials.
   b. combine all ingredients, bring to boil and stir.
   c. cover and simmer till done.
   d. items will be palatable.

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam, verify that all testing materials are in your possession and that the exam area has been returned to its pre-exam condition.

Facility:

Kitchen Laboratory Setting

Equipment/Materials:

Rice	Water
Salad oil	Stove
Pot with cover	Salt
Pot holders	Plate or bowl for serving with fork
Spoon for stirring	

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PREPARATION OF STEAMED RICE

PERFORMANCE EXAM:

TASK 1 Gather in ingredients, materials and tools.

TASK 2 Combine ingredients and bring to boil, stirring occasionally.

TASK 3 Cover and simmer till done.

TASK 4 Remove from heat and serve to examiner.

COMPETENCY EXAMINATION RATING SHEET

Competency: Preparation of Steamed Rice.

Performance Objective: Given a kitchen laboratory setting, appropriate materials and equipment, the student will demonstrate the proper method of preparing steamed rice. This item will be judged as to palatability, achieving 90% mastery on the performance exam based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. All ingredients, materials, equipment and tools were gathered prior to actual work starting.			
2. Ingredients were combined brought to a boil and stirred occasionally.			
3. Item was covered and simmered until done.			
4. Item was palatable.			
5. Observed sanitation and safety procedures.			
6. Competency was completed in the time allowed.			
7. Demonstrated knowledge required for performing competency.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PROPERLY CUTTING A WHOLE CHICKEN

INTO PROPER SERVING SIZES

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE STUDENT

PERFORMANCE EXAMINATION #19

Competency: Properly Cutting a Whole Chicken into Proper Serving Sizes.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of cutting a whole chicken into eight (8) pieces (4 equal portions). The carcass shall be cut in such a manner as to produce the following pieces from the chicken. Two (2) wings, two (2) drumsticks, two (2) breast, and two (2) thighs, achieving 100% mastery on the performance exam.

1) Maximum time allowed is 30 minutes.

2) This performance exam consist of four tasks.

3) For each task you will be evaluated on your ability to perform the skills necessary to properly cut a whole chicken into eight (8) pieces (4 equal portions).

4) Upon completion of the exam, return work area to its pre-exam status and return exam booklet to examiner.

Facility:

Foods Laboratory Setting

Equipment:

Knife
Cutting board or suitable surface
Sharp knife/butchers steel
Add clean towel for drying chicken

Materials:

1 2 lb. chicken

Time started: _____
Time finished: _____

COMPETENCY EXAMINATION

PROPERLY CUTTING A WHOLE CHICKEN INTO PROPER SERVING SIZES

PERFORMANCE EXAM:

TASK 1	Properly wash and dry whole chicken.
TASK 2	Sharpen knife and/or use butchers steel.
TASK 3	Prepare work surface.
TASK 4	Cut a whole chicken into eight (8) pieces.
TASK 5	Return work area to its pre-exam condition.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PROPERLY CUTTING A WHOLE CHICKEN

INTO PROPER SERVING SIZES

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #19

Competency: Properly Cutting a Whole Chicken into Proper Serving Sizes.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of cutting a whole chicken into eight pieces (4 equal portions). The carcass shall be cut in such a manner as to produce the following pieces from the chicken. Two (2) wings, two (2) drumsticks, two (2) breast, and two (2) thighs, achieving 100% mastery on the performance exam.

1) The maximum time allowed for the exam is 30 minutes.

2) There are four task that the student must perform.

   a. Sharpen knife and/or use butchers steel
   b. Prepare work surface
   c. Wash and dry chicken
   d. Secure area

3) Documentation of rating should be made on individual competency rating sheet.

4) Upon completion of exam, verify that all testing materials are in your possession and that the exam area has been returned to its pre-exam condition.

Facility:

Foods Laboratory Setting

Equipment:

Sharp knife
Butchers steel
Cutting board or suitable surface
Add clean towel for drying chicken

Materials:

1 each 2 lb. chicken

Time started: _____
Time finished: _____

PROPERLY CUTTING A WHOLE CHICKEN INTO PROPER SERVING SIZES

PERFORMANCE EXAM:

TASK 1 Properly wash and dry whole chicken.

TASK 2 Sharpen knife and/or use butchers steel

TASK 3 Prepare work surface.

TASK 4 Cut a whole chicken into eight (8) pieces.

TASK 5 Return work area to its pre-exam condition.

COMPETENCY EXAMINATION RATING SHEET

Competency: Properly Cutting a Whole Chicken into Proper Serving Sizes.

Performance Objective: Given a kitchen laboratory setting and appropriate references, and classroom instructions, the student will demonstrate the proper method of cutting a whole chicken into eight (8) pieces (4 equal portions). The carcass shall be cut in such a manner as to produce the following pieces from the chicken. Two (2) wings, two (2) drumsticks, two (2) breast, and two (2) thighs, achieving 100% mastery on the performance exam.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Knife sharpen or butchers steel used.			
2. Work surface was properly prepared.			
3. Chicken was properly washed and dried.			
4. Chicken was cut into proper serving sizes.			
5. Sanitation and safety procedures were followed.			
6. Work area was returned to its pre-exam condition.			

Comments:

STUDENT MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PROVIDING PROPER DINING ROOM SERVICES

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTIONS FOR THE STUDENT

PERFORMANCE EXAMINATION #20

Competency: Providing Proper Dining Room Services.

Performance Objective: Given a dining room laboratory setting the student will set table covers and execute effective order taking and proper service sequence procedures, achieving 100% mastery based on criteria established by commercial restaurants.

1) Maximum time for exam is 1 hour.

2) There are three tasks that the student must perform.

3) For each task you will be evaluated on your ability to perform the skills necessary to set table covers, execute effective order taking and proper sequence service.

4) Upon completion of the exam, return work area to its pre-exam status and return test booklet to examiner.

Equipment, Materials and Tools Needed:

Silverware
Napkins
Condiments
Glassware
Order forms
Pen/pencil
Hand held vacuum

Facility:

Dining room laboratory setting

Time started _____
Time finished _____

COMPETENCY EXAMINATION

PROVIDING PROPER DINING ROOM SERVICES

PERFORMANCE EXAM:

TASK 1 Set table covers.

TASK 2 Effective order taking.

TASK 3 Service sequence procedures.

EXAMINER MANUAL

COMPETENCY EXAMINATION

COMPETENCY:

PROVIDING PROPER DINING ROOM SERVICES

FOOD PRODUCTION - RELATED OCCUPATIONS

SPECIFIC INSTRUCTION FOR THE EXAMINER

PERFORMANCE EXAMINATION #20

Competency: Providing Proper Dining Room Services.

Performance Objective: Given a dining room laboratory setting the student will set table covers and execute effective order taking and proper service sequence procedures, achieving 100% mastery based on criteria established by commercial restaurants.

1) This exam has three tasks.

   1) Set table covers
   2) Effective order taking
   3) Proper service sequence

2) Maximum time for exam is 1 hour.

2) Documentation of rating should be made on individual competency exam rating sheet.

3) Upon completion of the exam, verify that all testing materials are in your possession and that the exam area has been return to its pretest condition.

Equipment and Materials Needed:

Silverware	Glassware
Napkins	Guest checks with pencil
Condiments	Hand held vacuum

Time stated: _____
Time finished: _____

COMPETENCY EXAMINATION

PROVIDING PROPER DINING ROOM SERVICES

PERFORMANCE EXAM:

TASK 1 Set table covers.

TASK 2 Effective order taking.

TASK 3 Service sequence procedures.

COMPETENCY EXAMINATION RATING SHEET

Competency: Providing Proper Dining Room Services.

Performance Objective: Given a dining room laboratory setting the student will set table covers and execute effective order taking and proper service sequence procedures, achieving 100% mastery based on criteria established by commercial restaurants.

STUDENT _____ Competency Mastered YES ____ NO ____

EXAMINER _____ Date of Rating _____

PERFORMANCE CRITERIA	STUDENT PERFORMANCE		
	Satisfactory	No. of Attempts	Completion Date
1. Set table covers.			
2. Executed effective order taking.			
3. Proper service sequence procedures.			

Comments: